



Antipasti

La Caprese -20-

Fresh mozzarella, vine-ripened tomatoes, fresh basil, evo and aged balsamic glaze.

Involtini di Melanzane -19-

Oven-baked eggplant rolls filled with ham and provolone cheese in fresh red sauce.

Tagliere Italiano -28-

A selection of Italian cured meats and cheeses. Perfect for sharing.

Mozzarella Fritta -18-

Fried breaded fresh mozzarella cheese.

Polpette della Nonna -17-

Ground beef meatballs served in our slow-simmered tomato sauce.

Parmigiana di Melanzana -18-

Eggplant, fresh red sauce and mozzarella cheese baked.

Bruschetta della Casa -15-

Grilled Italian bread topped with fresh tomatoes, garlic, olives, basil and evo.

Tortellini Aurora -20-

Four Cheese tortellini in our creamy aurora sauce.

Cartoccio Romano -25-

Fried breaded calamari and shrimp.

Burrata & Prosciutto di Parma -21-

Burrata served with Prosciutto di Parma, arugula, cherry tomatoes and aged balsamic glaze.

Vegetarian, Vegan and Gluten-free available upon request

Zuppa & Insalata

Caesar Salad -12-

Crispy romaine hearts, parmigiano reggiano and home-made croutons, tossed with our classic Caesar dressing.

House Salad -12-

Mixed greens, cherry tomatoes, carrots, olives, Provolone cheese and celery, tossed with our chefs signature dressing

Zuppa del Giorno -12-

Our chef's daily soup, prepared with fresh seasonal ingredients.

Add Grilled Chicken +10 | Shrimp +11 | Beef Meatballs +11

La Pasta

Tagliatelle Italia -26-

Fresh pomodoro sauce, Parmigiano Reggiano and fresh basil.

Ravioli dello Chef -28-

Chef's daily selection of home-made ravioli, featuring seasonal fillings and handcrafted sauces.

Lasagna Napoletana -29-

Traditional Neapolitan-style lasagna layered with slow-simmered meat sauce, creamy ricotta, and besciamella cream.

Rigatoni Bolognese -29-

Meat ragu' sauce.

Pappardelle al Brasato -36-

Pappardelle with slow-braised beef in a rich red wine reduction.

Gnocchi ai Funghi, Gorgonzola & Prosciutto Croccante -30-

Gnocchi with wild mushrooms in a creamy Gorgonzola sauce, finished with crispy prosciutto di Parma.

Tagliolini Cacio e Pepe -27-

Homemade tagliolini tossed with Pecorino Romano and black pepper in a traditional creamy sauce.

Casarecce al Pesto -28-

Casarecce tossed with fresh basil pesto and golden fried artichokes.

Fettuccine Primavera -30-

Onions, mushrooms, cherry tomatoes, spinach and peas in a white cream sauce.

Linguine alle Vongole -32-

Fresh little neck clams, garlic, white wine, evo and parsley.

Spaghetti Nettuno -36-

Shrimp, calamari, salmon, clams and mussels, prepared in white wine, garlic and a touch of red sauce.

Risotto alla Pescatora -36-

Shrimp, calamari, clams, mussels, and salmon in our signature pink vodka sauce.

I Secondi

Scaloppine al Limone -33-

Veal scaloppine in creamy lemon sauce and capers.

Scaloppine al Marsala -33-

Veal scaloppine with wild mushrooms in a traditional Marsala wine sauce.

Saltimbocca alla Romana -35-

Veal topped with Prosciutto di Parma, provolone and sage in white wine sauce.

Pollo Piccata -30-

Chicken in creamy lemon, white wine and capers.

Pollo alla Boscaiola -30-

Chicken in a delicate creamy Marsala wine sauce and mushroom.

Pollo alla Parmigiana -35-

Lightly breaded chicken with fresh red sauce oven-finished and topped with creamy burrata.

Filetto ai Quattro Pepi -56-

Filet mignon crusted with a blend of four peppercorns, finished with rum and fresh orange reduction.

Bone-In Pork Chop alla Milanese -38-

Lightly breaded and pan-fried served with arugula, cherry tomatoes and shaved parmesan reggiano.

Branzino Mediterraneo -40-

Pan-seared Mediterranean sea bass with cherry tomatoes, olives and capers in a delicate white wine, garlic and a touch of red sauce.

Grouper ai Carciofi -42-

Pan-seared fresh Gulf grouper with golden artichokes in a delicate white wine and lemon butter sauce.

Above entrees served with seasonal vegetables. Add a side of fettuccine in red sauce -11- or in white cream sauce -13-

BENVENUTI AMICI!

Welcome Friends to Casa Cosenza!



*Ten years of Italian food,
family & friendship.*

For over a decade, Casa Cosenza has been
our home away from home:
a place where family, friends, good food
and great wine come together.

Grazie di cuore for being part of our story!

Fabri & Peppe

“When the love of cooking meets quality ingredients.”

We proudly use carefully selected ingredients,
many imported directly from Italy.
Our dishes are prepared from scratch and cooked
fresh to order, just as we would make them at home.



PRIVATE EVENTS & CATERING

Celebrate your special moments with Casa Cosenza.

From intimate dinners and family celebrations to corporate events,
private parties and off-site catering, we bring the authentic flavors
and hospitality of Casa Cosenza to every occasion.

YOU CHOOSE THE OCCASION — WE’LL TAKE CARE OF THE REST.



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